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| <p>2005 Sottimano Barbaresco Cotta RATING: 93 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2010 - 2025 SOURCE: WA, #179 Oct 2008</p> | <p>The 2005 Barbaresco Cotta is the most open of these wines. This round, generous wine flows with masses of ripe dark fruit intermingled with sweet toasted oak and balsamic nuances. There is wonderful integrity of fruit, all supported by wellintegrated tannins and a vein of acidity thatframes the wine beautifully. This is another superb wine from Sottimano.</p> <p>Anticipatedmaturity: 2010-2025.Sottimano is one of the leading producersin Barbaresco. Readers should check outIssue 178 for value-priced wines from thisestate, which has been on a roll for a fewyears. Simply put, there are few, if any,growers in Barbaresco that offer this levelof consistency throughout their entirerange. Sottimano’s 2005 Barbarescoshave always shown superb balance. Theyare on average slightly fresher than the2004s, with a touch less concentration,something that is very much in keepingwith the qualities of the vintage.A Marc de Grazia Selection, various American importers, including MichaelSkurnik, Syosset, NY; tel. (516) 677-9300,Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., SanRafael, CA; tel. (415) 492-9411-Antonio Galloni</p> |
| <p>2006 Sottimano Barbera d'Alba Pairolero RATING: 89 points PRODUCER: Sottimano FROM: Alba, Barberad'Alba, Piedmont, Italy VARIETY: Barbera DRINK: 2008 – 2011 SOURCE: WA, #179 Oct 2008</p> | <p>The 2006 Barbera d’Alba Pairolero is adense, full-bodied wine endowed withmasses of ripe dark fruit. Still quiteprimary, the wine reveals only shades ofthe chocolate, spice and mineral nuancesthat are buried below the fruit. Today the2006 doesn’t appear to have quite thedelineation of the very finest vintageshere, yet this remains a delicious, mouthfillingBarbera.</p> <p>Anticipated maturity:2008-2011.Sottimano is one of the leading producersin Barbaresco. Readers should check outIssue 178 for value-priced wines from thisestate, which has been on a roll for a fewyears. Simply put, there are few, if any,growers in Barbaresco that offer this levelof consistency throughout their entirerange. Sottimano’s 2005 Barbarescoshave always shown superb balance.They are on average slightly fresher thanthe 2004s, with a touch lessconcentration, something that is verymuch in keeping with the qualities of thevintage.A Marc de Grazia Selection, variousAmerican importers, including MichaelSkurnik, Syosset, NY; tel. (516) 677-9300,Vin Divino, Chicago, IL;</p> |

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| 2005 Sottimano Barbaresco Fausoni RATING: 92 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2010 - 2022 SOURCE: WA, #179 Oct 2008 | The 2005 Barbaresco Fausoni is remarkably dense and fruit-driven in this vintage. Raspberries, flowers, menthol and sweet spices flow from this medium-bodied Barbaresco. The wine offers outstanding length and well-integrated tannins. A few years of bottle age should help the wine settle down a bit. Anticipated maturity: 2010-2022. Sottimano is one of the leading producers in Barbaresco. Readers should check out Issue 178 for value-priced wines from this state, which has been on a roll for a few years. Simply put, there are few, if any, growers in Barbaresco that offer this level of consistency throughout their entire range. Sottimano's 2005 Barbaresco has always shown superb balance. They are on average slightly fresher than the 2004s, with a touch less concentration, something that is very much in keeping with the qualities of the vintage. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., SanRafael, CA; tel. (415) 492-9411-Antonio Galloni |
| 2005 Sottimano Barbaresco Curra RATING: 92 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2012 - 2025 SOURCE: WA, #179 Oct 2008 | The 2005 Barbaresco Curra is drop-dead gorgeous. Like the Fausoni, it offers a profile of ripe red fruit, menthol, flowers and spices, but there is greater detail, clarity and precision here. With air suggestions of leather, tobacco and licorice develop, adding further complexity. The tannins build on the finish, suggesting the wine is in need of further cellaring. The use of French oak is masterful. Simply put, this is an outstanding effort. Anticipated maturity: 2012-2025. Sottimano is one of the leading producers in Barbaresco. Readers should check out Issue 178 for value-priced wines from this state, which has been on a roll for a few years. Simply put, there are few, if any, growers in Barbaresco that offer this level of consistency throughout their entire range. Sottimano's 2005 Barbaresco has always shown superb balance. They are on average slightly fresher than the 2004s, with a touch less concentration, something that is very much in keeping with the qualities of the vintage. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., SanRafael, CA; tel. (415) 492-9411-Antonio Galloni |
| 2005 Sottimano Barbaresco Pajore RATING: 93 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2015 - 2025 | The 2005 Barbaresco Pajore has put on enormous weight since I last tasted it nearly a year ago. This massive, brooding Barbaresco flows from the glass with waves of ripe dark fruit, menthol, spices, minerals and French oak. The tannins are broad, but the wine has more than enough stuffing to provide balance. This is |

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SOURCE: WA, #179 Oct 2008

the freshest and most vibrant of these 2005 Barbarescos, and will accordingly require the most patience, but it is a gem. Anticipated maturity: 2015-2025. Sottimano is one of the leading producers in Barbaresco. Readers should check out Issue 178 for value-priced wines from this estate, which has been on a roll for a few years. Simply put, there are few, if any, growers in Barbaresco that offer this level of consistency throughout their entire range. Sottimano's 2005 Barbarescos have always shown superb balance. They are on average slightly fresher than the 2004s, with a touch less concentration, something that is very much in keeping with the qualities of the vintage. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411- Antonio Galloni

| 2007 Sottimano Mate Sottimano A Brachetto Dry Red Table wine from Piedmont, Italy | | | | |
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| Source | Reviewer | Rating | Maturity | |
| Wine Advocate #178 Aug 2008 | Antonio Galloni | 90 | Drink: 2008 - 2011 | |

The 2007 Mate (Brachetto) is a quirky wine, but it is drop-dead stunning. An exotic array of strawberry jam, spices, sweet amaro medicinal herbs and pink peppercorns emerge from this medium-bodied yet intense wine. The wine is best served slightly chilled and is an ideal match to fine salumi and prosciutti. It is a gem. Anticipated maturity: 2008-2011. I can't think of too many properties that have made such huge strides in quality as Sottimano has. Recent bottles of the 2001 and 2004 Barbaresco Pajore revealed an enormous leap in elegance and finesse. Fortunately, Sottimano's entry-level wines are every bit as delicious as their Barbarescos, so readers won't need to mortgage the house to drink great wines from this producer. I know I am starting to sound like a broken record, but these are truly exceptional wines at this level, or any level for that matter. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411

2006 Sottimano Langhe Nebbiolo
RATING: 90 points
PRODUCER: Sottimano
FROM: Langhe, Piedmont, Italy
VARIETY: Nebbiolo
DRINK: 2010 - 2021
SOURCE: WA, #178 Aug 2008

Sottimano's 2006 Langhe Nebbiolo is made from the Basarin vineyard, which historically was known as a source for top-flight Dolcetto. The wine possesses the super-ripe qualities of the vintage in its candied cherries, flowers and spices. A wine that would give many producers' Barbarescos a run for their money, Sottimano's Langhe Nebbiolo is a first-class effort in every way. It is one of the most compelling values in wine today. Simply put, it is awesome. Anticipated maturity: 2010-2021. I can't think of too many properties that have made such huge strides in quality as Sottimano has. Recent bottles of the 2001 and 2004 Barbaresco Pajore revealed an enormous leap in elegance and finesse. Fortunately, Sottimano's entry-level wines are every bit as delicious as their Barbarescos, so readers won't need to mortgage the house to drink great wines from this producer. I

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| | <p>know I am starting to sound like a broken record, but these are truly exceptional wines at this level, or any level for that matter. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Antonio Galloni</p> |
| <p>2004 Sottimano Barbera d'Alba Pairolo RATING: 90 points PRODUCER: Sottimano FROM: Alba, Barbera d'Alba, Piedmont, Italy VARIETY: Barbera DRINK: 2007 - 2011 SOURCE: WA, #173 Oct 2007</p> | <p>Sottimano's 2004 Barbera d'Alba Pairolo is equally outstanding. It presents generous ripe fruit and sweet toasted oak with notable intensity on the palate and a vibrant, layered personality. Drink this voluptuous, sexy Barbera over the next few years. Anticipated maturity: 2007-2011. From top to bottom, this is an impressive set of wines from Sottimano, a property that continues its rapid ascent into the top echelon of the region's finest estates. Andrea Sottimano's wines have always been about potential but with his 2004 she has produced the first of what will hopefully be many important vintages. Sottimano loves Burgundy and his 2004 Barbarescos are clearly informed by the passion he has for those wines. In 2004 there is also a Barbaresco Riserva from the oldest vines at Pajorè and Cottà, but that wine won't see the light of day until next year at the earliest. It is a special wine that will be well worth the wait. In the meantime there is no shortage of outstanding offerings from which to choose. Over the last few vintages the estate has reduced the level of new oak and improved the quality of its cooperage, both of which have given the wines greater transparency. After alcoholic fermentation the wines are racked into French oak barrels (25% new) for the malolactic fermentations which are kept long, as Sottimano believes this gives the wines greater richness and complexity. Once the malos are finished, the wines are racked into used barrels where they continue to age prior to being assembled and bottled. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Antonio Galloni</p> |
| <p>2005 Sottimano Dolcetto d'Alba Bric del Salto RATING: 89 points PRODUCER: Sottimano FROM: Alba, Dolcetto d'Alba, Piedmont, Italy VARIETY: Dolcetto DRINK: 2007 - 2009 SOURCE: In the Cellar, #GX Apr 2007</p> | <p>The 2005 Dolcetto d'Alba Bric del Salto, a lively violet, a fresh, aromatic nose and plenty of varietal blue and black fruit with excellent length and a fine finish, though it can't quite match the sublime 2004. Anticipated maturity: 2007-2009. Importer: A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Antonio Galloni</p> |
| <p>2004 Sottimano Langhe Nebbiolo RATING: 88 points PRODUCER: Sottimano FROM: Langhe, Piedmont, Italy</p> | <p>The estate's 2004 Langhe Nebbiolo, a medium ruby, offers a floral, perfumed nose, along with sweet red fruit and good underlying balance. Sottimano did not feel his younger vines at Basarin were up to Barbaresco</p> |

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| <p>VARIETY: Nebbiolo DRINK: 2008 - 2014 SOURCE: In the Cellar, #GX Apr 2007</p> | <p>standards and has decided to release this wine as a Langhe Nebbiolo, although technically the fruit could be used to make a Barbaresco. It is a great value as well. Anticipated maturity: 2008-2014. Importer: A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411- Antonio Galloni</p> |
| <p>2004 Sottimano Barbaresco Pajore RATING: 93 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2012 - 2022 SOURCE: WA, #173 Oct 2007</p> | <p>The 2004 Barbaresco Pajore is a mineral driven Barbaresco. Initially, it comes across as somewhat austere and clenched, but with air dark cherries, spices and violets emerge from this compelling wine. This is a big, structured Barbaresco with superb concentration and a finish that lasts forever. It will require bottle age, but will amply reward those who are patient enough to wait. Anticipated maturity: 2012-2022. From top to bottom, this is an impressive set of wines from Sottimano, a property that continues its rapid ascent into the top echelon of the region's finest estates. Andrea Sottimano's wines have always been about potential but with his 2004s he has produced the first of what will hopefully be many important vintages. Sottimano loves Burgundy and his 2004 Barbarescos are clearly informed by the passion he has for those wines. In 2004 there is also a Barbaresco Riserva from the oldest vines at Pajorè and Cottà, but that wine won't see the light of day until next year at the earliest. It is a special wine that will be well worth the wait. In the meantime there is no shortage of outstanding offerings from which to choose. Over the last few vintages the estate has reduced the level of new oak and improved the quality of its cooperage, both of which have given the wines greater transparency. After alcoholic fermentation the wines are racked into French oak barrels (25% new) for the malolactic fermentations which are kept long, as Sottimano believes this gives the wines greater richness and complexity. Once the malos are finished, the wines are racked into used barrels where they continue to age prior to being assembled and bottled. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411- Antonio Galloni</p> |
| <p>2004 Sottimano Barbaresco Cotta RATING: 92 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2010 - 2022 SOURCE: WA, #173 Oct 2007</p> | <p>Sottimano's 2004 Barbaresco Cotta is perhaps slightly less elegant than the Curra, but it reveals a more immediate personality in its powerful, fruit-driven style, with sweet dark fruit, toasted oak and mentholated, balsamic notes. Despite its generous ripe fruit this wine has plenty of length and supporting structure underneath. It is fairly approachable today, but</p> |

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| | <p>should also age gracefully. Anticipated maturity: 2010-2022. From top to bottom, this is an impressive set of wines from Sottimano, a property that continues its rapid ascent into the top echelon of the region's finest estates. Andrea Sottimano's wines have always been about potential but with his 2004s he has produced the first of what will hopefully be many important vintages. Sottimano loves Burgundy and his 2004 Barbarescos are clearly informed by the passion he has for those wines. In 2004 there is also a Barbaresco Riserva from the oldest vines at Pajorè and Cottà, but that wine won't see the light of day until next year at the earliest. It is a special wine that will be well worth the wait. In the meantime there is no shortage of outstanding offerings from which to choose. Over the last few vintages the estate has reduced the level of new oak and improved the quality of its cooperage, both of which have given the wines greater transparency. After alcoholic fermentation the wines are racked into French oak barrels (25% new) for the malolactic fermentations which are kept long, as Sottimano believes this gives the wines greater richness and complexity. Once they are finished, the wines are racked into used barrels where they continue to age prior to being assembled and bottled. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Antonio Galloni</p> |
| <p>2004 Sottimano Barbaresco Curra RATING: 93 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2010 - 2019 SOURCE: WA, #173 Oct 2007</p> | <p>The 2004 Barbaresco Curra is richer and sweeter than the Fausoni, with a captivating, gorgeous core of fruit that blossoms on the palate with stunning beauty. Remarkably expressive for this vineyard, it offers superb length and a polished personality. Elegance, power, length and finesse. Those qualities and more are all evident in the stunning 2004 Barbaresco Curra, which is the best vintage yet of this wine. Anticipated maturity: 2010-2019. From top to bottom, this is an impressive set of wines from Sottimano, a property that continues its rapid ascent into the top echelon of the region's finest estates. Andrea Sottimano's wines have always been about potential but with his 2004s he has produced the first of what will hopefully be many important vintages. Sottimano loves Burgundy and his 2004 Barbarescos are clearly informed by the passion he has for those wines. In 2004 there is also a Barbaresco Riserva from the oldest vines at Pajorè and Cottà, but that wine won't see the light of day until next year at the earliest. It is a special wine that will be well worth the wait. In the meantime there is no shortage of outstanding offerings from which to choose. Over the last few vintages the estate has reduced the level of new oak and improved the quality of its cooperage, both of</p> |

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| <p>2004 Sottimano Barbaresco Fausoni RATING: 91 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2010 - 2019 SOURCE: WA, #173 Oct 2007</p> | <p>The 2004 Barbaresco Fausoni is floral and perfumed, with sweet red fruit, menthol and spices on a medium-bodied frame. This beautiful Barbaresco offers superb length and elegant tannins to round out the finish. Fausoni is always the most approachable of the Sottimano Barbarescos. Anticipated maturity: 2010-2019. From top to bottom, this is an impressive set of wines from Sottimano, a property that continues its rapid ascent into the top echelon of the region's finest estates. Andrea Sottimano's wines have always been about potential but with his 2004 she has produced the first of what will hopefully be many important vintages. Sottimano loves Burgundy and his 2004 Barbarescos are clearly informed by the passion he has for those wines. In 2004 there is also a Barbaresco Riserva from the oldest vines at Pajorè and Cottà, but that wine won't see the light of day until next year at the earliest. It is a special wine that will be well worth the wait. In the meantime there is no shortage of outstanding offerings from which to choose. Over the last few vintages the estate has reduced the level of new oak and improved the quality of its cooperage, both of which have given the wines greater transparency. After alcoholic fermentation the wines are racked into French oak barrels (25% new) for the malolactic fermentations which are kept long, as Sottimano believes this gives the wines greater richness and complexity. Once the malos are finished, the wines are racked into used barrels where they continue to age prior to being assembled and bottled. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Antonio Galloni</p> |
| <p>2003 Sottimano Barbaresco Fausoni RATING: 88 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2008 - 2015 SOURCE: WA, #167 Oct 2006</p> | <p>Sottimano's 2003 Barbaresco Fausoni opens with a finessed, perfumed nose followed by notes of super-ripe red fruit and menthol on a medium-bodied frame that is somewhat overwhelmed by the late-arriving hard, unripe tannins. Owing to higher percentage of sand at Fausoni, this is the wine most adversely affected by the extreme heat of the vintage and it clearly lacks the</p> |

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| | <p>balance of the best vintages. Anticipated maturity: 2008-2015. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300; Vin Divino, Chicago, IL; tel. (773) 334-6700; and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Antonio Galloni</p> |
| <p>2003 Sottimano Barbaresco Pajore RATING: 91 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2009 - 2018 SOURCE: WA, #167 Oct 2006</p> | <p>With his 2003 Barbaresco Pajore Sottimano has produced another gem and this wine is clearly on another level from the preceding wins. It opens with a deeply expressive, nuanced nose offering a multitude of spice and mineral aromas. On the palate it displays notable length as well as an awesome combination of finesse and power, with layers of ripe fruit that gradually come to the fore as the wine opens up in the glass. The older vines and more compact soil composition at Pajore helped the fruit maintain more freshness than is evident in the estate's other Barbarescos. Anticipated maturity: 2009-2018. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300; Vin Divino, Chicago, IL; tel. (773) 334-6700; and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Antonio Galloni</p> |
| <p>2001 Sottimano Barbaresco Fausoni RATING: 90 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2007 - 2013 SOURCE: WA, #167 Oct 2006</p> | <p>The 2001 Barbaresco Fausoni is the most delicately nuanced, aromatic and seductive of the Sottimano Barbarescos, and shows aromas of mint, eucalyptus and spices, followed by a classic Nebbiolo palate of red fruits. It is also typically the earliest maturing of the wines. Anticipated maturity: 2007-2013. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300; Vin Divino, Chicago, IL; tel. (773) 334-6700; and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Antonio Galloni</p> |
| <p>2003 Sottimano Barbaresco Curra RATING: 90 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2008 - 2015 SOURCE: WA, #167 Oct 2006</p> | <p>The 2003 Barbaresco Curra is a large framed wine with dark, ripe perfumed fruit and outstanding length supported by a linear structure that combines the classic nature this wine typically shows with the full-bodied quality of the vintage. Anticipated maturity: 2008-2015. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300; Vin Divino, Chicago, IL; tel. (773) 334-6700; and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Antonio Galloni</p> |
| <p>2001 Sottimano Barbaresco Curra RATING: 91 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: - SOURCE: WA, #167 Oct 2006</p> | <p>The 2001 Barbaresco Curra is the most austere of the wines, although after sometime in the glass, the wine opens beautifully, showing flavors of cherries in liqueur, mint, and toasted oak. This wine has an exotic quality that I can't put my finger on, but which makes it a fascinating Barbaresco for contemplation. The more times I taste this wine the more it becomes one of my favorites of the group. Rino Sottimano considers</p> |

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| | <p>Curra the most classic of his wines. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300; Vin Divino, Chicago, IL; tel. (773) 334-6700; and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Antonio Galloni</p> |
| <p>2001 Sottimano Barbaresco Pajore RATING: 92 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2008 - 2015 SOURCE: WA, #167 Oct 2006</p> | <p>The 2001 Barbaresco Pajore, from one of the most famous vineyards in the area, appears to be the most multi-dimensional and complex of the wines. It features an intensely spiced nose followed by an enveloping palate of cherries in alcohol, minerals, tar, licorice and mint with an exquisitely long finish. It is wine of extraordinary power and elegance. Anticipated maturity: 2008-2015. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300; Vin Divino, Chicago, IL; tel. (773) 334-6700; and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Antonio Galloni</p> |
| <p>2004 Sottimano Dolcetto d'Alba Bric del Salto RATING: 90 points PRODUCER: Sottimano FROM: Alba, Dolcetto d'Alba, Piedmont, Italy VARIETY: Dolcetto DRINK: 2005 - 2006 SOURCE: In the Cellar, #G5 Oct 2005</p> | <p>2004 Dolcetto d'Alba Bricco del Salto—Dark violet. The terrific Dolcetto offers a classic profile of rich dark fruit and mineral notes with superb length on the palate and a fresh, clean finish. 90 points/drinknow-2006, tasted 05/05 Andrea Sottimano is without question the young winemaker who continues to show the most improvement in Barbaresco, which this year is evident in the Dolcetto and Barbera bottlings. Driven by a contagious energy and passion, as well as a healthy love for the wines of Burgundy, Sottimano shows a level of commitment to excellence I wish were more the rule rather than the exception in these parts. Sottimano's recent achievements are all the more remarkable considering that, with the exception of Pajore, he doesn't own any vineyards that have historically been considered first class. I have no doubt that if 2002 had been a "normal" vintage, Sottimano would have made the best wines of his career. When it comes to winemaking Sottimano believes in all-natural, non-interventionist approach and accordingly uses no pesticides or artificial fertilizers in the vineyards. Yields are low, about 45 quintali per hectares. Fermentation and maceration are carried out using natural yeasts, and range from 8-12 days, depending on the vineyard, followed by malolactic fermentations in barrique, where the wines complete their aging. In the past, my main criticism of the wine has been that the oak tannins are too prevalent. Sottimano explained that it is the quality of the oak that makes the difference and he is on a quest to find the very best barrels. To prove his point Sottimano had me taste his 2004 Barbaresco Cotta from three different barrels to highlight the effect that different types of oak can have on a wine. In the first barrel, which Sottimano was less pleased with, the wine and the oak come across as two distinctly</p> |

Azienda Agricola Sottimano



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| | <p>separate elements, while in the third barrel the wine and the oak are seamlessly integrated and the result is quite striking. Speaking of 2002 Sottimano says "people have spoken so poorly of the vintage, but I think that has been overdone. Sure 2002 is not at the level of 2001 but these are wines that will be ready to drink sooner, and they deserve a place in consumers' cellars." Within the modest quality of the vintage this is very respectable set of 2002s, and the wines may turn out to be among the very few bright spots of the difficult vintage, although I would choose to drink the wines within the next four to five years. Sottimano has to be commended for having the confidence and courage to bottle all of his single vineyard wines, something that to my knowledge no other producer has done.-Antonio Galloni</p> |
| <p>2003 Sottimano Barbera d'Alba Pairolero RATING: 91 points PRODUCER: Sottimano FROM: Alba, Barbera d'Alba, Piedmont, Italy VARIETY: Barbera DRINK: 2005 - 2009 SOURCE: In the Cellar, #G5 Oct 2005</p> | <p>2003 Barbera d'Alba Pairolero—Dark, almost impenetrable ruby. The Barbera offers notes of flowers and spices on the nose followed by flavors of ripe red fruit, with great length and excellent freshness for the vintage. The 2003 Barbera is the best yet from Sottimano and shows this producer's evolution with the varietal in its more enlightened use of oak and exquisite overall balance. Highly recommended. 91 points/drink now-2009, tasted 05/05 Andrea Sottimano is without question the young winemaker who continues to show the most improvement in Barbaresco, which this year is evident in the Dolcetto and Barbera bottlings. Driven by a contagious energy and passion, as well as a healthy love for the wines of Burgundy, Sottimano shows a level of commitment to excellence I wish were more the rule rather than the exception in these parts. Sottimano's recent achievements are all the more remarkable considering that, with the exception of Pajore, he doesn't own any vineyards that have historically been considered first class. I have no doubt that if 2002 had been a "normal" vintage, Sottimano would have made the best wines of his career. When it comes to winemaking Sottimano believes in all-natural, non-interventionist approach and accordingly uses no pesticides or artificial fertilizers in the vineyards. Yields are low, about 45 quintali per hectares. Fermentation and maceration are carried out using natural yeasts, and range from 8-12 days, depending on the vineyard, followed by malolactic fermentations in barrique, where the wines complete their aging. In the past, my main criticism of the wine has been that the oak tannins are too prevalent. Sottimano explained that it is the quality of the oak that makes the difference and he is on a quest to find the very best barrels. To prove his point Sottimano had me taste his 2004 Barbaresco Cotta from three different barrels to highlight the effect that different types of oak can have on a wine. In the first barrel, which Sottimano was less pleased with, the wine</p> |

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| <p>2003 Sottimano Dolcetto d'Alba Bric del Salto RATING: 89 points PRODUCER: Sottimano FROM: Alba, Dolcetto d'Alba, Piedmont, Italy VARIETY: Dolcetto DRINK: 2005 - 2008 SOURCE: WA, #160 Aug 2005</p> | <p>The entire line is a very strong one, as the 2003 Dolcetto d'Alba Bric del Salto indicates. It is dark ruby in color, full of ripe black cherry fruit and notes of almond and mint, focused and elegant in flavor, and with pleasurable light-grained tannin on the close. One of the best Dolcetto produced to the north of Alba, it will continue to drink well for 2-3 years. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Daniel Thomas</p> |
| <p>2001 Sottimano Barbaresco Cotta Vigna Bricchet RATING: 92 points PRODUCER: Sottimano FROM: Cotta Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2006 - 2018 SOURCE: WA, #160 Aug 2005</p> | <p>The 2001 Barbaresco Cotta is dark in color and powerful in aroma with penetrating sensations of red currants, smoke, and anisette, and offers a forceful, deep palate, quite dense and sustained. Drink: 2006-2018. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Daniel Thomas</p> |
| <p>2002 Sottimano Barbaresco Fausoni RATING: 85 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2005 - SOURCE: In the Cellar, #G5 Oct 2005</p> | <p>2002 Barbaresco Fausoni—Medium ruby. The Fausoni is fresh on the nose with sensations of flowers and spices, along with modest bright red cherry and strawberry fruit, with late-arriving tannins. 85 points/drink after 2005, tasted 05/05 Andrea Sottimano is without question the young winemaker who continues to show the most improvement in Barbaresco, which this year is evident in the Dolcetto and Barbera bottlings. Driven by a contagious energy and passion, as well as a healthy love for the wines of Burgundy, Sottimano shows a level of commitment to excellence I wish were more the rule rather than the exception in these parts. Sottimano's recent achievements are all the more remarkable considering that, with the exception of Pajore, he doesn't own any vineyards that have historically been considered first class. I have no doubt that if 2002 had been a “normal” vintage, Sottimano</p> |

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| <p>2002 Sottimano Barbaresco Curra RATING: 86 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2005 - SOURCE: In the Cellar, #G5 Oct 2005</p> | <p>2002 Barbaresco Curra—Dark ruby. The powerful Curra displays balsamic and spice notes on the nose along with notes of stewed prunes, menthol closing with huge tannins. 86 points/drink after 2005, tasted 05/05 Andrea Sottimano is without question the young winemaker who continues to show the most improvement in Barbaresco, which this year is evident in the Dolcetto and Barbera bottlings. Driven by a contagious energy and passion, as well as a healthy love for the wines of Burgundy, Sottimano shows a level of commitment to excellence I wish were more the rule rather than the exception in these parts. Sottimano's recent achievements are all the more remarkable considering that, with the exception of Pajore, he doesn't own any vineyards that have historically been considered first class. I have no doubt that if 2002 had been a "normal" vintage, Sottimano would have made the best wines of his career. When it comes to winemaking Sottimano believes in all-natural, non-interventionist approach and accordingly uses</p> |

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| <p>2001 Sottimano Barbaresco Curra Vigna Masue RATING: 88 points PRODUCER: Sottimano FROM: Cura Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2006 - 2015 SOURCE: WA, #160 Aug 2005</p> | <p>The 2001 Barbaresco Curra, normally a top selection of the house, is less successful in this vintage, intense and lengthy but a bit dry in flavor and with a slight toughness on the close. Some bottle time will help, but I can't see this wine approaching the level of the others in the group. Drink: 2006-2015. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411 - Daniel Thomas</p> |
| <p>2002 Sottimano Barbaresco Pajore RATING: 87 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2005 - SOURCE: In the Cellar, #G5 Oct 2005</p> | <p>2002 Barbaresco Pajore—Medium ruby. The most expressive of the wines, the Pajore offers somewhat evolved notes of leather, chocolate and spices on the nose along with sweet red fruit and mineral flavors, and hard tannins on the finish. It is the most successful of these offerings. 87 points/drink after 2005, tasted 05/05. Andrea Sottimano is without question the young winemaker who continues to show the most improvement in Barbaresco, which this year is evident in the Dolcetto and Barbera bottlings. Driven by a contagious energy and passion, as well as a healthy love for the wines of Burgundy, Sottimano shows a level</p> |

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| <p>2001 Sottimano Barbaresco Pajore RATING: 92 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2005 - SOURCE: In the Cellar, #G5 Oct 2005</p> | <p>2001 Barbaresco Pajore—Deep rich ruby. Clearly in a different league, the 2001 full-bodied Pajore is utterly convincing with its multi-dimensional balsamic nose of spices and minerals which melds into layers of sweet dark fruit, toasted oak, licorice and menthol. This is all class and balance. 92 points/drink after 2008, tasted 05/05 Andrea Sottimano is without question the young winemaker who continues to show the most improvement in Barbaresco, which this year is evident in the Dolcetto and Barbera bottlings. Driven by a contagious energy and passion, as well as a healthy love for the wines of Burgundy, Sottimano shows a level</p> |

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| <p>1999 Sottimano Barbaresco Pajore RATING: 91 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2005 - 2011 SOURCE: In the Cellar, #G5 Oct 2005</p> | <p>1999 Barbaresco Pajore—Deep rich ruby. The 1999 Pajore is naturally more evolved and softer after some bottle age. It offers notes of leather, spices, menthol, and dark ripe fruit, on a larger-scaled frame, closing with superb length. 91 points/drink now-2011, tasted 05/05 Andrea Sottimano is without question the young winemaker who continues to show the most improvement in Barbaresco, which this year is evident in the Dolcetto and Barbera bottlings. Driven by a contagious energy and passion, as well as a healthy love for the wines of Burgundy, Sottimano shows a level of commitment to excellence I wish were more the rule</p> |

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| <p>2001 Sottimano Barbaresco Pajore Vigna Lunetta RATING: 91 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2005 - 2017 SOURCE: WA, #160 Aug 2005</p> | <p>The 2001 Barbaresco Pajore brings back memories of the superb wines produced with the fruit of this vineyard in the late 1960s and early 1970s by Giovannino Moresco, and it is a pleasure to see the name once again on a first class Barbaresco. Floral and spicy on the nose with an important aromatic expansion and weight, its large-scaled flavors of red fruit, tar, and chocolate are balanced by a very velvety texture and elegant, polished tannins. Hard to resist, it will nonetheless last another dozen years. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate</p> |

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| | | Wines, Ltd., SanRafael, CA; tel. (415) 492-9411-Daniel Thomases | |
| 2002 Sottimano Barbera d'Alba Paiolero Sottimano A Barbera Dry Red Table wine fromAlba, Barbera d'Alba, Piedmont, Italy | | | |
| Source | Reviewer | Rating | Maturity |
| Wine Advocate #160 Aug 2005 | DanielThomases | 88 | Drink:2005 - 2008 |
| The 2002 Barbera d'Alba Paiolero is surprising considering that the varietyhad particular problems of rot in this damp vintage. But the warm and roastedaromas, the ample texture and volume and the ripe and spicy fruit of thepalate seem more the signs of a high level year. Drink: 2005-2008.A Marc de Grazia Selection, various American importers, including MichaelSkurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411Add to Print List | | | |
| 1997 Sottimano Barbaresco Pajore RATING: 86 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2004 - 2007 SOURCE: In the Cellar, #G1 Dec 2004 | | 1997 Sottimano Barbaresco Pajore—Burnished dark ruby color with somebrownish tones. The nose is evolved andshows animal, leather, tobacco, cedar, andmint. This is a wine of considerablestructure, and the palate is dense, withflavors of mature fruit and a balsamic noteon the finish. Although the wine appears tobe mature in terms of flavor, there are stillquite a bit of youthful tannins present. Myguess is that the fruit will fade before theoak is fully integrated. 86 points/drinknow-2007A visit with the enthusiastic father and sonteam of Rino and Andrea Sottimano isalways one of the highlights of a trip toPiedmont. Few winemakers are soardently passionate about their wines asare the Sottimanos. Working with very lowyields and minimalist methods in thecellar, the estate aims to make wines thatfully express the distinct nature of each oftheir vineyards. Although made exclusivelyin barriques, the wines are richly structuredand require several years of bottle agebefore being ready to drink. Patience willbe rewarded....- Antonio Galloni | |
| 2002 Sottimano Barbera d'Alba Pairolero RATING: 86 points PRODUCER: Sottimano FROM: Alba, Barbera d'Alba, Piedmont, Italy VARIETY: Barbera DRINK: 2004 - 2006 SOURCE: In the Cellar, #G1 Dec 2004 | | 2002 Sottimano Barbera d'Alba Pairolero—Only one third of the fruit made it intothe final wine. This Barbera, aged 18months in barriques, is a soft, supple,easy drinking wine, showing lots of redfruits, cloves, and minerals. 86 points/drink now-2006A visit with the enthusiastic father and sonteam of Rino and Andrea Sottimano isalways one of the highlights of a trip toPiedmont. Few winemakers are soardently passionate about their wines asare the Sottimanos. Working with very lowyields and minimalist methods in thecellar, the estate aims to make wines thatfully express the distinct nature of each oftheir vineyards. Although madeexclusively in barriques, the wines arerichly structured and require several yearsof bottle age before being ready to drink.Patience will be rewarded....-Antonio Galloni | |
| 2001 Sottimano Barbera d'Alba Pairolero | | 2001 Sottimano Barbera d'Alba Pairolero—Saturated in | |

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| <p>RATING: 87 points PRODUCER: Sottimano FROM: Alba, Barbera d'Alba, Piedmont, Italy VARIETY: Barbera DRINK: 2004 - 2007 SOURCE: In the Cellar, #G1 Dec 2004</p> | <p>color, this ultra rich and intense Barbera has a very aromatic nose redolent of spices, vanilla, and lots of new oak. On entry the wine is lush, with lots of dark jammy fruits and chewy tannins. I would have liked a little more continuity on the palate, and better integration of the oak, both of which are missing here. 87 points/drink now-2007A visit with the enthusiastic father and son team of Rino and Andrea Sottimano is always one of the highlights of a trip to Piedmont. Few winemakers are so ardently passionate about their wines as are the Sottimanos. Working with very low yields and minimalist methods in the cellar, the estate aims to make wines that fully express the distinct nature of each of their vineyards. Although made exclusively in barriques, the wines are richly structured and require several years of bottle age before being ready to drink. Patience will be rewarded....-Antonio Galloni</p> |
| <p>2000 Sottimano Barbera d'Alba Pairolo RATING: 89 points PRODUCER: Sottimano FROM: Alba, Barbera d'Alba, Piedmont, Italy VARIETY: Barbera DRINK: 2004 - 2008 SOURCE: In the Cellar, #G1 Dec 2004</p> | <p>2000 Sottimano Barbera d'Alba Pairolo—Very dark, almost impenetrable ruby in color. The fruit here is huge, and reminiscent of Nebbiolo, with cherries in liqueur, spices, wet earth, leather, and well-integrated oak. On the palate the wine is smooth, and the finish long. A wine of great overall balance, and harmony, this delicious Barbera should provide enjoyable drinking for the next few years and perhaps beyond. 89 points/drink now- 2008A visit with the enthusiastic father and son team of Rino and Andrea Sottimano is always one of the highlights of a trip to Piedmont. Few winemakers are so ardently passionate about their wines as are the Sottimanos. Working with very low yields and minimalist methods in the cellar, the estate aims to make wines that fully express the distinct nature of each of their vineyards. Although made exclusively in barriques, the wines are richly structured and require several years of bottle age before being ready to drink. Patience will be rewarded....-Antonio Galloni</p> |
| <p>2000 Sottimano Barbaresco Vigna del Salto Fausoni RATING: 87 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2005 - 2014 SOURCE: WA, #149 Oct 2003</p> | <p>The 2000 Barbaresco Fausoni is simple, though the incense and cinnamon notes on the nose are intriguing. The concentration and structure are reasonably good, but the finish - slightly dry - shows a need for more generosity and roundness. Anticipated maturity: 2005-2014. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Daniel Thomases</p> |
| <p>1997 Sottimano Barbaresco Cotta Vigna Brichet RATING: 92 points PRODUCER: Sottimano FROM: Cotta Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2002 - 2016 SOURCE: WA, #135 Jun 2001</p> | <p>Sottimano's garnet/plum-colored 1997 Barbaresco Vigna Brichet-Cotta is structured, yet it possesses extraordinary density, concentration, and intensity. The bouquet offers aromas of Asian spices, soy, dried cherries, tobacco, incense, and smoke. Full-bodied, thick, chewy, highly concentrated, and moderately tannic, this 1997 needs another 1-2 years of cellaring; it</p> |

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| | <p>should drink well for 14-15 years. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1998 Sottimano Barbaresco Curra Vigna Masue RATING: 90 points PRODUCER: Sottimano FROM: Cura Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2001 - 2011 SOURCE: WA, #137 Oct 2001</p> | <p>An earthy concoction, with the addition of vegetable root, plum, and cherry characteristics is found in the 1998 Barbaresco Vigna Musue-Curra. Its soft, velvety-textured, black fruit flavors reveal a distinctive spicy earthiness along with notes of leather. Drink this outstanding effort over the next 8-10 years. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1998 Sottimano Barbaresco Vigna del Salto Fausoni RATING: 90 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: - SOURCE: WA, #137 Oct 2001</p> | <p>A leather component accompanies notes of cigar tobacco, spice box, cedar, herbs, and cherry cough syrup in the deep, full-bodied, richly fruity, dense, layered 1998 Barbaresco Vigna Del Salto-Fausoni. This wine is delicious to drink, but it displays tannin in the finish. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1998 Sottimano Barbaresco Pajore Vigna Lunetta RATING: 90 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2001 - 2011 SOURCE: WA, #137 Oct 2001</p> | <p>An earthy concoction of herbs, leather, cedar, spice box, and black cherry/plum-like fruit offers an enticing introduction to the 1998 Barbaresco Vigna Lunetta-Pajore. Supple-textured and seemingly low in acidity, with admirable density, excellent purity, and a fleshy finish, it will drink well for a decade. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1997 Sottimano Barbaresco Pajore Vigna Lunetta RATING: 89 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2001 - 2008 SOURCE: WA, #135 Jun 2001</p> | <p>The dark garnet-colored 1997 Barbaresco Vigna Lunetta-Pajore offers sweet, ripe, exotic notes presented in an open-knit style. Fleshy and spicy, with aromas and flavors of tar, dried herbs, and cherry liqueur, it is medium to full-bodied, lush, and best drunk over the next 5-7 years. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773)334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1997 Sottimano Barbaresco Vigna del Salto Fausoni RATING: 90 points PRODUCER: Sottimano FROM: Barbaresco, Piedmont, Italy</p> | <p>The complex 1997 Barbaresco Vigna del Salto-Fausoni displays an Asian spice profile to its explosive aromatics. A dark plum color is followed by elegant, full-bodied notes of coffee, cherries, soy, and star anise,</p> |

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| <p>VARIETY: Nebbiolo DRINK: 2001 - 2016 SOURCE: WA, #135 Jun 2001</p> | <p>in addition to a sweet, fleshy, low acid palate impression. It is a fleshy effort to enjoy over the next 14-15 years. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> | | | | | | | | | | | | | | | | |
| <p>1997 Sottimano Barbera d'Alba Pairolero RATING: 90 points PRODUCER: Sottimano FROM: Barbera d'Alba, Piedmont, Italy VARIETY: Barbera DRINK: 2000 - 2007 SOURCE: WA, #127 Feb 2000</p> | <p>The superb 1997 Barbera d'Alba Pairolero offers a saturated black/ruby/purple color, glorious levels of blackberry and cherry liqueur-like fruit, low acidity, voluptuous, thick, viscous texture, and an intense finish. Drink this superb, pure Barbera over the next 5-7 years. A Marc de Grazia Selection, imported by Michael Skurnik, Syosset, NY; tel. (516) 677-9300-Robert Parker</p> | | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <td colspan="4" data-bbox="150 808 1437 909"> <p>1998 Sottimano Dolcetto Cotta Sottimano A Dolcetto Dry Red Table wine from Cotta, Neive, Barbaresco, Piedmont, Italy</p> </td> </tr> <tr> <td data-bbox="150 909 408 943"> <p>Source</p> </td> <td data-bbox="408 909 671 943"> <p>Reviewer</p> </td> <td data-bbox="671 909 927 943"> <p>Rating</p> </td> <td data-bbox="927 909 1437 943"> <p>Maturity</p> </td> </tr> <tr> <td data-bbox="150 943 408 1010"> <p>Wine Advocate #127 Feb 2000</p> </td> <td data-bbox="408 943 671 1010"> <p>Robert Parker</p> </td> <td data-bbox="671 943 927 1010"> <p>89</p> </td> <td data-bbox="927 943 1437 1010"> <p>Drink: 2000 - 2006</p> </td> </tr> <tr> <td colspan="4" data-bbox="150 1010 1437 1137"> <p>Sottimano's dense purple-colored 1998 Dolcetto Cotta is not the soft style of Dolcetto usually produced. This example possesses more structure than most (unusual for Dolcetto), but it is crammed with fruit, extract, and richness. Massive for a Dolcetto, with excellent purity, it requires 4-6 months of aging, and will last for 5-6 years. A Marc de Grazia Selection, imported by Michael Skurnik, Syosset, NY; tel. (516) 677-9300</p> </td> </tr> </table> | | <p>1998 Sottimano Dolcetto Cotta Sottimano A Dolcetto Dry Red Table wine from Cotta, Neive, Barbaresco, Piedmont, Italy</p> | | | | <p>Source</p> | <p>Reviewer</p> | <p>Rating</p> | <p>Maturity</p> | <p>Wine Advocate #127 Feb 2000</p> | <p>Robert Parker</p> | <p>89</p> | <p>Drink: 2000 - 2006</p> | <p>Sottimano's dense purple-colored 1998 Dolcetto Cotta is not the soft style of Dolcetto usually produced. This example possesses more structure than most (unusual for Dolcetto), but it is crammed with fruit, extract, and richness. Massive for a Dolcetto, with excellent purity, it requires 4-6 months of aging, and will last for 5-6 years. A Marc de Grazia Selection, imported by Michael Skurnik, Syosset, NY; tel. (516) 677-9300</p> | | | |
| <p>1998 Sottimano Dolcetto Cotta Sottimano A Dolcetto Dry Red Table wine from Cotta, Neive, Barbaresco, Piedmont, Italy</p> | | | | | | | | | | | | | | | | | |
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| <p>Wine Advocate #127 Feb 2000</p> | <p>Robert Parker</p> | <p>89</p> | <p>Drink: 2000 - 2006</p> | | | | | | | | | | | | | | |
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| <p>1996 Sottimano Barbaresco Curra Vigna Masue RATING: (91-92) points PRODUCER: Sottimano FROM: Cura Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2002 - 2016 SOURCE: WA, #124 Aug 1999</p> | <p>The 1996 Barbaresco Curra Vigne Masue is expansive, full-bodied, and concentrated. The wine displays a dark ruby color, as well as an explosive nose of cherry liqueur, incense, dried herbs, smoke, cedar, and soy. Full-bodied, dense, and powerful, with fabulous concentration, and a sweet, layered mid-palate and finish, this large-scaled, mouth-coating Barbaresco will be at its finest between 2002-2016. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> | | | | | | | | | | | | | | | | |
| <p>1996 Sottimano Barbaresco Cotta Vigna Bricchet RATING: 89 points PRODUCER: Sottimano FROM: Cotta Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2001 - 2015 SOURCE: WA, #124 Aug 1999</p> | <p>The 1996 Barbaresco Cotta Vigne Bricchet has smoke and cherry liqueur components intermixed with attractive scents of newsaddle leather and spice. The wine is ripe and full-bodied, with moderate tannin and outstanding purity. Anticipated maturity: 2001-2015. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> | | | | | | | | | | | | | | | | |
| <p>1997 Sottimano Barbaresco Gaia Principe Vigna del Salto RATING: (91-93) points PRODUCER: Sottimano FROM: Gaia Neive, Barbaresco, Piedmont, Italy</p> | <p>The 1997 Barbaresco Gaia Principe Vigna del Salto is intensely fragrant (cherry jam and smoked herbs). A full-bodied powerhouse, it exhibits teeth-staining extract, but there is not a hard edge to be found. The alcohol is</p> | | | | | | | | | | | | | | | | |

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| <p>VARIETY: Nebbiolo DRINK: - 2012 SOURCE: WA, #124 Aug 1999</p> | <p>close to 14.5%, and the wine is low in acidity with gobs of glycerin, fruit, and personality. It is a sumptuous, mouth-filling Barbaresco that is impossible to resist. Anticipated maturity: now-2012. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1996 Sottimano Barbaresco Gaia Principe Vigna del Salto RATING: 89 points PRODUCER: Sottimano FROM: Gaia Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 2001 - 2015 SOURCE: WA, #124 Aug 1999</p> | <p>The 1996 Barbaresco Gaia Principe Vigna del Salto is a wine of both richness and structure. Its dark ruby color is accompanied by an intriguing nose of spice box, tobacco smoke, cedar, and cherry liqueur. The wine is dense, medium to full-bodied, and structured, with moderate tannin. It requires several years of bottle age. Anticipated maturity: 2001-2015. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1995 Sottimano Barbaresco Cotta Vigna Brichet RATING: 88 points PRODUCER: Sottimano FROM: Cotta Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 1998 - 2001 SOURCE: WA, #119 Oct 1998</p> | <p>The 1995 Barbaresco Brichet possesses a deep ruby. The nose exhibits sweet, intense cedar, smoke, and black cherry fruit. In the mouth, the wine is medium-bodied, ripe and long with a plush texture, and round, evolved, attractive flavors. Drink it over the next 2-3 years. Complex, forward, sexy 1995 Barbarescos have been produced by Sottimano. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1995 Sottimano Barbaresco Pajore Vigna Lunetta RATING: 86 points PRODUCER: Sottimano FROM: Pajore Treiso, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: - 2000 SOURCE: WA, #119 Oct 1998</p> | <p>The 1995 Barbaresco Vigna Lunetta displays an evolved medium garnet color with considerable amber at the edge. The nose offers up sweet cherry fruit intermixed with cigar smoke, fruitcake, and tobacco notes. Evolved, sweet, round, straightforward, lush, medium-bodied flavors suggest this wine is ideal for drinking now and over the next 1-2 years. Complex, forward, sexy 1995 Barbarescos have been produced by Sottimano. A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411-Robert Parker</p> |
| <p>1989 Sottimano Barbaresco Cotta Vigna Brichet RATING: 87 points PRODUCER: Sottimano FROM: Cotta Neive, Barbaresco, Piedmont, Italy VARIETY: Nebbiolo DRINK: 1994 - 2006 SOURCE: WA, #92 Apr 1994</p> | <p>This eccentric smelling and tasting wine stood out in my tastings as being different from its peers. While the wine reveals the sweet, jammy, cherry character of the 1989 vintage, it also possesses pronounced, atypical pine tree-scented (i.e., a nevergreen forest) aromas. The wine exhibits excellent concentration, medium to full body, and moderate tannin in the long finish. Although</p> |

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| | it should drink well for thenext 10-12 years, given its kinky aromaticprofile, it will be controversial. No knownAmerican importer.-Robert Parker |
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